

# OCEAN PRIME

FISH · STEAKS · COCKTAILS

## SOUPS

FRENCH ONION 9  
BRANDY & AGED SWISS

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LOBSTER BISQUE 11  
SWEET CORN FRITTER

## RAW BAR

COLOSSAL SHRIMP COCKTAIL 16  
OYSTERS ON THE HALF SHELL 18  
CHILLED CRAB MEAT COCKTAIL\* 17  
DUTCH HARBOR KING CRAB LEGS 29  
"SMOKING" SHELLFISH TOWER MKT  
SERVED W/HORSERADISH COCKTAIL SAUCE

## APPETIZERS

WHITE TRUFFLE CAVIAR DEVILED EGGS 11  
SONOMA GOAT CHEESE RAVIOLI, GOLDEN OAK MUSHROOMS 12  
POINT JUDITH CALAMARI, SWEET CHILI, CANDIED CASHEWS 14  
AGED WISCONSIN CHEDDAR FONDUE FOR THE TABLE 13  
AHI TUNA TARTAR, AVOCADO, GINGER PONZU\* 16  
"SURF N TURF", SEA SCALLOPS, SLOW BRAISED SHORT RIBS 16  
COLOSSAL SHRIMP SAUTÉ, TABASCO CREAM SAUCE 17

## SIGNATURE APPETIZER

JUMBO LUMP CRAB CAKE, SWEET CORN CREAM 16

## SALADS

CAESAR SALAD, CRISP ROMAINE, PARMESAN GARLIC DRESSING, BRIOCHE CROUTONS 9  
CRISP WEDGE OF ICEBERG, RED ONION, SMOKED BACON, GRAPE TOMATOES, BLEU CHEESE, CABERNET BUTTERMILK DRESSING 10  
OCEAN PRIME HOUSE SALAD, ROMAINE, SPINACH, GRANNY SMITH APPLES, GOAT CHEESE, WALNUTS, SHERRY MUSTARD VINAIGRETTE 10  
CHOP CHOP SALAD, HARD COOKED EGG, SALAMI, FRESH MOZZARELLA, SMOKED BACON, CLUB DRESSING 11  
SHELLFISH "COBB" SALAD  
SHRIMP, LOBSTER, CRAB, BACON, BLEU CHEESE, GOURMET DRESSING 19

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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## CHEF'S COMPOSITIONS

SHRIMP PAPPARDELLE PASTA, SPINACH, TOMATOES, SPICY GARLIC CREAM	26
PORK PORTERHOUSE, BRUSSELS SPROUTS, PORT WINE REDUCTION	27
GERBER FARMS CHICKEN, ASPARAGUS, LEMON PAN JUS	24
JUMBO LUMP CRAB CAKES, SWEET CORN CREAM, SUCCOTASH	31
SHORT RIB "OSSO BUCO", HORSERADISH WHIPPED POTATOES, CARROTS	28
GINGER SALMON, SUGAR SNAP PEAS, SOY BUTTER SAUCE	30
SEA SCALLOPS, GREEN BEANS, WHOLE GRAIN MUSTARD CREAM	31
BLACKENED SNAPPER, WILTED SPINACH & JALAPENO CORN TARTAR	32
TWIN LOBSTER TAILS, ASPARAGUS, DRAWN BUTTER	39
SALT N PEPPER TUNA, WILD MUSHROOMS, GREEN PEPPERCORN SAUCE	37
CHILEAN SEA BASS, WHIPPED POTATOES, CHAMPAGNE TRUFFLE SAUCE	42

## PRIME FEATURE

CRAB CRUSTED BLUE TILAPIA, WARM FINGERLING POTATO SALAD	27
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ALL STEAKS ARE PREPARED WITH HOUSE MADE SEASONING AND BROILED AT 1200 DEGREES

## PRIME STEAKS

8 OZ PETITE FILET MIGNON	35
10 OZ FILET MIGNON	40
12 OZ BONE-IN FILET	44
14 OZ NEW YORK STRIP	42
16 OZ KANSAS CITY STRIP	40
16 OZ RIBEYE	39

## ACCESSORIES

BEARNAISE SAUCE	2
GREEN PEPPERCORN SAUCE	2
BLACK TRUFFLE BUTTER	4
MAYTAG BLEU CHEESE CRUST	4
OSCAR STYLE	9
GARLIC SHRIMP SCAMPI	12

## THE MODERN AMERICAN SUPPER CLUB

LET US ROLL OUT THE RED CARPET  
CALL 407.781.4880 AND LET OUR CULINARY TEAM  
PREPARE THE PERFECT MENU FOR YOUR SPECIAL OCCASION

PRIVATE DINING ROOM AVAILABLE

GENERAL MANAGER MICHAEL KOPOIAN  
EXECUTIVE CHEF SHAWN O'BRIEN

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## POTATOES

SCALLION TWICE BAKED, VERMONT CHEDDAR CHEESE, APPLEWOOD SMOKED BACON	9
CREAMY WHIPPED POTATOES	8
CANDIED YAMS WITH MARSHMALLOW BRULEE	8
LOADED SEA SALT BAKED POTATO	9
PARMESAN TRUFFLE FRENCH FRIES	9
ROASTED GARLIC MASHED	9
JALAPENO AU GRATIN	10
LOBSTER MASHED POTATOES	14

## SUPPER CLUB SIDES

STEAMED BROCCOLI	8
CHOPHOUSE CORN	8
SAUTÉED WILD MUSHROOMS	9
WILD RICE PILAF, DRIED CRANBERRIES, ALMONDS	9
CREAMED SPINACH WITH SMOKED BACON	9
GLAZED CARROTS, BROWN SUGAR BUTTER	9
CARAMELIZED BRUSSELS SPROUTS	9
JUMBO ASPARAGUS WITH HOLLANDAISE	10
BLACK TRUFFLE MACARONI & CHEESE	12

OUR CHEFS TAKE PRIDE IN SOURCING THE HIGHEST QUALITY INGREDIENTS AVAILABLE. WE USE SIMPLE, PURE AND REGIONAL FLAVORS ON OUR MADE FROM SCRATCH MENU. OUR PRIME FISH IS SELECTED DAILY FOR FRESHNESS AND WE FEATURE WILD AND NATURALLY HARVESTED FISH RECOMMENDED BY THE MONTEREY BAY AQUARIUM'S SEAFOOD WATCH. OUR STEAKS INCLUDE USDA PRIME CUTS AND ARE AGED FOR MAXIMUM TENDERNESS AND FLAVOR.